



OUR 4 PILLARS FOR GREAT FOOD

SUSTAINABILITY

Using sustainable local products and ensuring that our imported products are sustainable at their origins.

TRADITION TO CONTEMPORARY

Cuisine with a modern touch whilst respecting traditional recipes and flavors.

RESPECT THE PRODUCT

Always placing the main product front and center of each dish, celebrating its quality, taste and texture.

FARM TO TABLE






Supporting and partnering with our local producers, farmers and fishermen.



BITES

- | | |
|---|----------------------------------|
| <p>ROSEMARY AND SEA SALT WHITE PIZZA BREAD
Freshly wooden baked flat bread, sea salt, and rosemary
แป้งพิซซ่ากับโรสแมรี่และเกลือสมุทร</p> <p> SEA SALTED EDAMAME
Steamed green edamame, Maldon sea salt
ถั่วกระป๋องนึ่งและเกลือสมุทร</p> <p>   FRIED LOCAL PEPPERS
Fried and salted local peppers
พริกสเปนทอด</p> <p>   </p> | <p>185</p> <p>120</p> <p>210</p> |
|---|----------------------------------|

HEALTHY AND DELICIOUS

- | | |
|---|---|
| <p>BETROOT
Cream of beet, roasted beet, fresh mix lettuce, lemon dressing and goat's cheese
สลัดบีทรูท</p> <p>   GRILLED CAESAR SALAD
Lightly grilled hydroponic lettuce, Caesar dressing, croutons, aged Parmesan and anchovies
สลัดซีซาร์</p> <p>   ORTIZ SARDINES & FRESH TOMATOES AND GARLIC
Spanish sardines, Chiang Mai heirloom tomatoes, black garlic and extra virgin olive oil
สลัดปลาซาดีนกับมะเขือเทศสดและกระเทียม</p> <p>  CRUNCHY HEART SALAD
Organic mixed lettuce, pine nuts, housemade ricotta cheese, sundried tomato and lemon dressing
สลัดรวมเสิร์ฟพร้อมถั่วและริคอตต้าชีส</p> <p>   MEDITERANEAN GARDEN SALAD
Mesclun greens, cherry tomatoes, cucumber, red onions, mozzarella cheese, olives, lemon dressing
สลัดรวมและน้ำสลัดเลมอน</p> <p>   ADD ONS:</p> <p>Grilled chicken
ไก่ย่าง</p> <p>Grilled local fresh prawns 
กุ้งย่าง</p> <p>Grilled tempeh 
เทมเป้ย่าง</p> | <p>345</p> <p>365</p> <p>345</p> <p>365</p> <p>350</p> <p>160</p> <p>210</p> <p>235</p> |
|---|---|













Please inform your server of any food allergies, food intolerance, dietary requirements or restrictions that you or any of your party may have. Menu is subject to change.
All prices are in Thai Baht and subject to 10% service charge and applicable taxes



SMALL PLATES

- | | |
|---|-----|
| SALMON SEMI CRUDO | 690 |
| Lightly cured salmon, extra virgin olive oil, sour cream, Hua Hin caviar, lime gel
แซลมอนรมเกลือทะเล | |
|    | |
| CHARRED OCTOPUS | 580 |
| Black garlic, Escalivada and pimiento sauce
หนวดปลาหมึกยักษ์ย่าง | |
|    | |
| TOASTADA DE BOQUERON CON LARDO | 585 |
| Spanish Boquerón's, fresh tomato, sourdough focaccia, lightly charred lardo
ขนมปังสโตลด์เปนเดิร์ฟกับมะเขือเทศสดและมันหมูกับปลาซาร์ดีน | |
|    | |
| FRESH BURRATA | 580 |
| Heirloom tomatoes, roasted pumpkin with herbs and extra virgin olive oil
บورات้าสด | |
|    | |
| CALAMARES CON CHORIZO | 335 |
| Seared calamari, Chorizo emulsion, pickled garlic, micro herbs
ปลาหมึกและไส้กรอกโชริโซ | |
|     | |
| POTATO LEEK AND TRUFFLE | 345 |
| Burnt leek and smoked potato soup with fresh black truffle
ซูปมันฝรั่งและเห็ดทรัฟเฟิล | |
|   | |

CHEESE AND COLD CUTS

- | | |
|---|-----|
| CHARCUTERIE (50GM) | 315 |
| Cured artisanal meat, homemade sweet and sour vegetable pickles
ชาร์คูเทอรี (50กรัม) | |
|    | |
| CHEESES (50GM) | 370 |
| Artisanal farmhouse cheeses, fig jam, dried grapes, crackers
ชีส (50กรัม) | |
|  | |
| COLD CUTS | |
| Assortment of cured meats, salami and artisanal farmhouse cheeses, homemade sweet and sour vegetable pickles, fig jam, dried grapes, crackers
โคลด์คัทส์ | |
| 2 PERSONS สำหรับ 2 ท่าน | 690 |
| 4 PERSONS สำหรับ 4 ท่าน | 870 |
|    | |
| HOMEMADE COLD CUTS | 250 |
| A selection of our homemade cold cuts, preserved vegetables and breads
โฮมเมด โคลด์คัทส์ | |
|    | |



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PIZZAS

BURRATA

Fresh tomato sauce, roasted tomatoes, sundried tomatoes, fresh basil & oregano

พิซซ่าบุรรัต้า



535

PARMA HAM

Fresh tomato sauce Parma ham, rocket, Parmesan

พิซซ่าพาร์มาแฮม



495

BUFFALO

Fresh tomato sauce, fior di latte, buffalo mozzarella, basil leaves, extra virgin olive oil

พิซซ่าชีสบัฟฟาโล



470

VEGETARIAN

Fresh tomato sauce, fior di latte and local grown smoked vegetables

พิซซ่ามังสวิรัต



380

CLASSIC

Fresh tomato sauce, fior di latte, mozzarella, oregano and basil

พิซซ่าคลาสสิก



370

MEATBALL

Pork meat ball, fresh tomatoes sauce, oregano, basil, Parmesan, black pepper

พิซซ่ามีทบอล



365

TRUFFLE

Mozzarella, dried porcini, black truffle paste, Parmesan

พิซซ่าเห็ดทรัฟเฟิล



690

NAPOLI

Fresh tomato sauce, fior di latte, anchovies, capers, black olive

พิซซ่านาโปลี



360

FROMAGIE

Cream based, fior di latte, Taleggio, Gorgonzola, Parmesan, Scarmoza affumicato

พิซซ่าชีส



510

FUNGHI

Cream based, pesto sauce, fior di latte, mix mushrooms, Parmesan cheese

พิซซ่าเปสโตและเห็ดรวม



485



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Alcohol



Sesame Seeds



Spicy

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PASTAS

FRESH SPAGHETTI 460

Handmade spaghetti, slow cooked beef Bolognese, fresh black truffle, Manchego cheese

พาสต้าเส้นสดซอสเนื้อโบโลเนส



LINGUINE VONGOLE & BOTTARGA 445

Leeks, parsley, cherry tomatoes, lemon zest, chili

พาสต้าเส้นแบนและหอยดัลบี



ANDAMAN PRAWNS RAVIOLI 625

Fresh prawn ravioli, bisque and shellfish butter

พาสต้า ravioli อกุ้งลายเสือ



HOMEMADE TRUFFLE PASTA 695

Rustic butter, truffle paste, Parmesan cheese and fresh summer truffle

พาสต้าเส้นสดซอสเห็ดทรัฟเฟิล



TRENETTE NAPOLI 420

Tomato, caper, anchovie, Parmesan cheese, basil

พาสต้าเส้นแบนแอนโชวีส์โตส์นาโปลี



TAGLIATELLE E FUNGHI 415

Handmade tagliatelle, local mushrooms, porcini, pecorino romano

พาสต้าเส้นตัดยาวเตลเลสตัดเม็ดเห็ด



SIDES

TRUFFLE MASHED POTATOES 340

มันบดเห็ดทรัฟเฟิล



TRUFFLE FRIES, PARMESAN 290

มันฝรั่งทอด



SKIN ON FRENCH FRIES 125

มันฝรั่งทอดพร้อมเปลือก



ROASTED LOCAL ROOTS 125

พืชตระกูลหัวอบ



HALF AVOCADO, CHILI FLAKES, SEA SALT 180

อโวคาโด



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Alcohol



Sesame Seeds



Spicy

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LARGE PLATES

IBERICO PORK SECRETO

Smoked, roasted, shallot, baked "Ratte" potatoes, sour cream, pink salt

หมูดำสเปนไอเบริโกย่าง



970

T-BONE STEAK

Australian dry-aged T-bone steak, béarnaise, roasted roots, herb salad

สเต็กเนื้อออสเตรเลียที่โบน



1,150

SARASIN BRIDGE TIGER PRAWNS

Baby potato, charred broccoli, Pimento, organic leaves

กุ้งลายเสือย่าง



800

FILETE DE TERNERA

Dry aged Wagyu rib eye, roasted cauliflower, fermented vegetable BBQ lettuce heart

สเต็กเนื้อวากิวริบอาย



940

LAMB RACK

Roasted lamb rack, lentil salad, salsa verde, burnt onions

แกะย่าง



1,020

ORGANIC HALF-CHICKEN

Organic marinated chicken, roasted roots and black garlic

ไก่อออร์แกนิกย่าง



550

COD FISH

Grilled cod fish, romesco, extra virgin olive oil, heritage tomato salad

ปลาโคดเนื้อขาวย่าง



550

PAELLA DE LANGOSTA (Cooking time 30 min)

Phuket lobster, Bomba rice, saffron, aioli

ข้าวอบมาบาสเปนและกุ้งลายเสือภูเก็ต



1,140

LOCAL RED SNAPPER

Chiang Mai heirloom tomato stew, pancetta, caper berries, local greens

ปลากระพงแดงและมะเขือเทศเชียงใหม่



410



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THAI SELECTIONS

KHAO PHAD GOONG

595

Fried rice with prawn

ข้าวผัดกุ้ง



KHAO PHAD POO

595

Fried rice with crab

ข้าวผัดปู



KHAO PHAD PHAK

350

Fried rice with carrot, onion, spring onion and kale

ข้าวผัดผัก



PHAD KA PAO MOO SAB KAI DOW

370

Stir fired hot basil with garlic, chilli, fried egg and minced pork served with rice

ข้าวผัดกะเพราหมูสับไข่ดาว



PHAD KA PAO GAI SAB KAI DOW

370

Stir fired hot basil with garlic, chilli, fried egg and minced chicken served with rice

ข้าวผัดกะเพราไก่สับไข่ดาว



PHAD KA PAO TALAY KAI DOW

645

Stir fried hot basil with garlic, chilli, fried egg and Andaman seafood

ข้าวผัดกะเพราทะเลไข่ดาว



PHAD PHAK MIANG

405

Stir fried Miang leave with egg and garlic
ใบเหลียงผัดไข่



PHAD PHAK BUNG FAI DAENG

250

Stir fried morning glory with oyster sauce

ผัดผักบุ้งไฟแดง



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Alcohol



Sesame Seeds



Spicy

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THAI SELECTIONS

TOM YUM GOONG

460

Thailand's famous hot and sour soup with Andaman king prawn, lemongrass, galangal and mushroom

ต้มยำกุ้ง



PHAD MEE SAPAM

280

Phuket stir fried yellow noodles, Chinese lettuce, carrot, egg, soy sauce, your choice of: chicken, pork or shrimps

ผัดหมี่สะปำ หมู,ไก่,กุ้ง



PHAD THAI GAI

595

Stir fried noodle with chicken, bean sprout, tofu, peanut and chive

ผัดไทไก่



PHAD THAI TALAY

645

Stir fried noodle with Andaman shrimp, squid, mussel, bean sprout, tofu, peanut and chive

ผัดไททะเล



PHAD THAI GOONG

645

Stir fried noodle with prawn, bean sprout, tofu, peanut and chili

ผัดไทกุ้ง



GEANG SOM PLA KRAPONG YOD MAPROW

480

Spicy & sour soup curry, fish filet, young coconut shoot

แกงส้มปลากะพงยอดมะพร้าว



KAENG JUEAD GAI SAP

230

Thai style clear soup with minced chicken, vegetables & tofu

แกงจืดไก่สับ



GAENG LUANG GAI

290

Coconut curry, chicken, pineapple, coconut milk

แกงเหลืองไก่



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Alcohol



Sesame Seeds



Spicy

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VEGETARIAN

PLANT BASED

- | | |
|---|--|
| <p>KOHLRABI
Smoked kohlrabi, fennel salad, extra virgin olive oil, celery powder, organic herbs
กะหล่ำปมเสิร์ฟพร้อมสลัดซี่หว่าฝรั่ง</p> <p>CHARRED LEEKS & SHIITAKE
Organic leaves, tofu & black garlic emulsion, umami powder
ต้นหอมญี่ปุ่นและเห็ดหอมญี่ปุ่นย่าง</p> <p>KOJI CHARRED LOCAL ROOTS
Organic leaves, lemon, extra virgin olive oil
โคจิพืชตระกูลหัวย่าง</p> <p>SWEET POTATO & COCO BUTTER
Baked sweet potato, preserved mushroom, caramelized onion, coco butter
มันม่วงและโกโก้บัตเตอร์</p> <p>CAULIFLOWER STEAK
Roasted cauliflower, romesco sauce, Escalivada, black garlic
สลัดดอกกะหล่ำดอก</p> | <p>560</p> <p>350</p> <p>350</p> <p>180</p> <p>360</p> |
|---|--|

SOUP AND SALADS

- | | |
|---|--|
| <p>POTATO LEEK AND TRUFFLE
Burnt leek and smoked potato soup with fresh black truffle
ซูปมันฝรั่งและเห็ดทรัฟเฟิล</p> <p>BETROOT
Cream of beet, roasted beet, fresh mix lettuce, lemon dressing and goat's cheese
สลัดบีทรูท</p> <p>CRUNCHY HEART SALAD
Organic mixed lettuce, pine nuts, housemade ricotta cheese, sun dried tomato and lemon dressing
สลัดรวมเสิร์ฟพร้อมกับถั่วและรีคอตต้าชีส</p> <p>MEDITERANEAN GARDEN SALAD
Mesclun greens, cherry tomatoes, cucumber, red onions, mozzarella cheese, olives, lemon dressing
สลัดรวมและน้ำสลัดเลมอน</p> <p>Add on:
Grilled tempeh
เทมเป้ย่าง</p> | <p>345</p> <p>345</p> <p>365</p> <p>350</p> <p>235</p> |
|---|--|



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VEGETARIAN

PIZZAS

TRUFFLE 690

Mozzarella, dried porcini, black truffle paste, Parmesan and truffle

พิซซ่าเห็ดทรัฟเฟิล



VEGETARIAN 380

Fresh tomato sauce, fior di latte and local grown smoked vegetables

พิซซ่ามังสวิรัต



CLASSIC 370

Fresh tomato sauce, fior di latte, mozzarella, oregano and basil

พิซซ่าคลาสสิก



FUNGHI 485

Cream based, pesto sauce, fior di latte, mix mushrooms, Parmesan cheese

พิซซ่าแปลโตและเห็ดรวม



PASTAS

TRUFFLE PASTA 695

Spaghetti rustic butter, truffle paste, Parmesan cheese and fresh summer truffle

พาสต้าเห็ดทรัฟเฟิล



PENNE E FUNGHI 420

Penne, local mushroom, porcini, Pecorino romano

พาสต้าเพนเนเห็ดรวม



PASTA POMODORO 420

Spaghetti, fresh tomato sauce, basil, Parmesan

พาสต้าเส้นสปาเกตตี้ซอสมะเขือเทศ



LINGUINE AGLIO OLIO E PEPPERONCINO 390

EVOO, garlic, chili, parsley, Parmesan

พาสต้าเส้นแบนผัดพริกกระเทียม



THAI SELECTIONS

TOM YUM MUSHROOM 420

Thailand's famous hot and sour soup with Local mushroom, lemongrass, galangal

ต้มยำเห็ด



PHAD THAI VEGETARIAN 420

Stir fried noodle, mixed vegetables, bean sprout, tofu, peanut, chili

ผัดไทยมังสวิรัต



KHAO PHAD PHAK VEGETARIAN 360

Fried rice with carrot, onion, spring onion and kale

ข้าวผัดผัก



GEANG KATI PHAK 350

Coconut curry, vegetables, coconut milk

แกงกะทิผัก



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SWEETS

DRUNKEN TIRAMISU

Mascarpone cheese, ladyfinger, coffee, alcohol, sugar, and bitter cocoa

ทิวามิสู



445

THE BABA

The Chalong bay rum baba, vanilla chantilly, fresh berries, orange zest

เดอะบับ่า



95

LEMON CURD

Lemon curd, blood orange syrup, lemon zest crisp

เลมอนเคิร์ด



290

MANGO STICKY RICE

Fresh mango, sweet sticky rice, coconut milk, coconut ice cream

ข้าวเหนียวมะม่วง



295

MARKRIN CHOCOLATE

Thai chocolate mousse, butterscotch, hazelnut ice cream

ช็อกโกแลตมาร์คริน



370

PINEAPPLE CARPACCIO

Phuket pineapple compote infuse Chiang Rai vanilla stick, lime zest, lime juice, lemon snap

การบีบไซส์ปอะวด

210

HOMEMADE GELATO (per scoop)

Phuket coconut gelato

Markrin chocolate gelato

Strawberry gelato

Vanila gelato

ไอศกรีมเจลดาดาใต้ มะพร้าว, ช็อกโกแลต, สตอเบอร์รี่, วานิลา

65



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Alcohol



Sesame Seeds



Spicy

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PLANET TREKKERS

SMALL PLATES

VEGETABLES FRITTERS

Deep-fried sweet corn and broccoli served with tomato ketchup

ผักรวมชุบแป้งทอด



160

CUCUMBER SALAD

Sliced fresh cucumber, cherry tomatoes, avocado, green lettuce, cream, mint leaves and lime

สลัดงอก



160

BIG PLATES

SEA BASS FILLET

Half-seared white snapper with steamed broccoli and carrot

เนื้อปลากะพง



250

SPAGHETTI MEAT BALLS

Spaghetti with beef dumpling in tomato sauce and Parmesan cheese

สปาเก็ตตี้ซอสเนื้อ



250

PHAD MEE LEUNG

Stir-fried yellow noodle with chicken, kale and soy sauce

ผัดหมี่เหลืองไก่



220

MINI BURGER

Two beef patties served with green salad and French fries

แฮมเบอร์เกอร์เนื้อ



250

KHAO PAD PHAK

Fried rice with vegetables and soy sauce

ข้าวผัดผัก



220

ADDITIONAL SIDE DISHES

Hash brown potato มันฝรั่งทอด

French fries เฟรนช์ฟรายส์

Steamed broccoli บล๊อคโคลี่

120

DESSERTS

WARM CHOCOLATE BROWNIE

With white chocolate crumble, fresh berries, vanilla ice cream and caramel sauce

ช็อกโกแลตบราวน์



150

FRUITS PLATTER

Phuket seasonal mixed fruits

ผลไม้รวม

150

SMOOTHIES

PLAY ALL DAY เพลย์ออลเดย์

Strawberry, raspberry, cultivated banana, Phuket pineapple and orange juice
Get a kick-start for the day! This super energizing, vitamin packed smoothie is part of every enthusiastic player when they need to perform their best.

250

SUPER GREEN ซูเปอร์กรีน

Mint leaf, melon, Thai basil, cucumber, Thai mango, plain yoghurt and green apple juice super tasty and super healthy, this refreshing green smoothie is just great even just before a meal as it brings you to life without holding you back.

250

FUN IN THE GARDEN ฟินอินเดอะการ์เด้น

Carrot, ginger, avocado, cucumber, Kaffir lime leaf and Thai coconut water
This low-fat, sweet and spicy drink is ridiculously tasty and healthy, and a quick way to up your vegetable intake when you are feeling tired.

250

JUICES

ORANGE JUICE น้ำส้ม

160

WATERMELON JUICE น้ำแตงโม

160

APPLE JUICE น้ำแอปเปิ้ล

160



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Alcohol



Sesame Seeds



Spicy

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WINES BY THE GLASS

		GLASS 150 ml.	BOTTLE 750 ml.			GLASS 150 ml.	BOTTLE 750 ml.
CHAMPAGNE				ROSE WINE			
NV	Nicolas Feuillatte ,Brut	1,150	6,500	2019	Planeta Rose Sicilia IGT, Sicily, Italy	450	2,200
SPARKLING				RED WINE			
NV	Villa Sandi Prosecco, Veneto, Italy	450	2,650	2021	Concha y Toro, Frontera, Cabernet Sauvignon, Chile	390	1,850
WHITE WINE							
2020	Alpaca, Sauvignon blanc, Central Valley, Chile	390	1,850	2021	Placido Chianti DOCG, Tuscany, Italy	450	2,250
2021	Villa Sandi, Pinot Grigio, Veneto DOC Italy	430	2,100	2019	Wither Hills, Pinot Noir, Marlborough, New Zealand	520	2,600
2021	Chateau Roubie Picpoul De Pinet, Languedoc ,France	550	2650	2020	Niepoort Diálogo ,Tinto, Douro , Portugal	570	2,750
2021	Uvas Felices 'Fenomenal' Verdejo , Rueda ,Spain	620	3,000				

"Please ask the team for our full cellar selection"



WINES BY BOTTLE

CHAMPAGNE

	BOTTLE 750 ml.
NV Nicolas Feuillatte, Brut	6,500
NV Piper- Heidsieck Cuvee Brut	6,500
2015 Louis Roederer , Brut Nature	7,500
2009 Philippe Gonet Mesnil Grand Cru Blanc de Blanc	8,900

CHAMPAGNE ROSE

NV Lombard Extra Brut Premier Cru Rose	6,000
NV Taitinger Rose, Brut	6,850
2015 Louis Roederer, Rose vintage	6,800

SPARKLING WINE

ITALY

	BOTTLE 750 ml.
2018 Villa Sandi, Prosecco, Superiore Valdobbiadene Millesimato	2,950
NV Berlucchi '61 Franciacorta Brut DOCG, Lombardy	3,500
NV Ferrari, Maximum Brut, TrentoDOC	3,850
NV Villa Sandi Dolce Sandi Spumante, Veneto	2,500

ROSE WINE

ITALY

2019 Attems Rose wine Pinot Grigio, Friuli DOC Romato	2,400
2018 Alie Rose Ammiraglia Tuscany IGT	3,450

FRANCE

2021 Chateau d'Esclans, Whispering Angel Rose	3,300
2020 Miraval Rose, Cote de provencev	3,400

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WINES BY BOTTLE

WHITE WINE

ITALY

	BOTTLE 750 ml.
2017 La Guardiense "Janare" Greco Sannio D.O.C., Campania	2,400
2018 Marchesi di Barolo, Roero Arneis DOCG, Piedmont	2,750
2017 Talamonti, Trebbiano D'Abruzzo DOC	2,400
2020 Broglia Gavi "il Doge" DOCG, Piedmont	2,600
2021 Girlan Pinot Grigio Alto Adige - Sudtirolo, Trentino-Alto Adige	2,800
2018 Moscato d'Asti DOCG Zagara, Marchesi di Barolo, Piedmont	3,100
2020 Selida Gewürztraminer, Cantina Tramin, Alto Adige	4,200
2016 Staforte, Pra Soave Classico, Veneto	3,800
2017 Benefizio Pomino Bianco Riserva	7,300

FRANCE

2014 Pfaff Tradition Riesling Alsace AOC	2,500
2021 Pascal Jolivet ,Sancerre Blanc	4,500
2020 Maison Louis Jadot, Chablis	7,000

SPAIN

2021 Dominio de Punctum, Finca Fabian Verdejo	2,350
2021 Uvas Felices 'Fenomenal' Verdejo	2,700
2020 Zarate ,Albariño ,Rias Baixas	3,400
2021 Telmo Rodriguez ,Gaba do Xil O Barreiro,Galicia	3,950

CHILE

2019 Gran Valiente Superior Chardonnay	1,900
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NEW ZEALAND

2021 Koparepare Sauvignon Blanc Marborough	2,600
2019 Whitehaven Sauvignon Blanc ,Marborough	2,650

SOUTH AFRICA

2020 Two Oceans, Sauvignon Blanc	1,950
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WINES BY BOTTLE

	BOTTLE 750 ml.		BOTTLE 750 ml.
RED WINE		FRANCE	
ITALY		CHILE	
2017 La Caudrina Barbera Nizza, Poedmont DOCG	2,400	2019 Domaine Roche Audran ,Cotes du Rhone	2,750
2017 Speri, Ripasso Valpolicella Classico Superiore DOC	3,500	2015 Domaine Chanson Cote De Nuits Villages AOC. Cote de Nuits	4,000
2015 Nipozzano Chinati Rufina Frescobaldi Riserva	3,200	2014 Chateau Confidences de Prieure-Lichine, AOP Margaux	6,800
2019 Franzhaas , Pinot Noir , Alto-adige	2,950	ARGENTINA	
2018 Nero d'Avola, Saia, Feudo Maccari IGT	4,450	2021 Bodegas Salentein, Portillo Malbec	2,600
2015 Marchesi di Barolo, Barolo Sarmassa DOCG, Piedmont	7,700	2021 Malbec, Alamos, Mendoza	2,650
2015 Grattamacco, Frescobaldi Bolgheri Superiore, Tuscany	14,000	AUSTRALIA	
SPAIN		2020 Stonefish, Shiraz ,Margaret River	2,450
2014 Torres Gran Coronas Reserva Cabernet Sauvignon	2,700	2016 Vasse Felix, Filius, Cabernet Sauvignon, Margaret River	3,300
2017 Enate Crianza ,Somontano	3,700		
2021 Telmo Rodriguez Rioja ,Corriente	3,900		
2015 Dominio de Pingus - Flor de Pingus , Ribera del Duero	12,500		

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CRAFT COCKTAILS

INTERCONTINENTAL SPRITZ	450
Select aperitivo, boghetti espresso liqueur, mancino blanco, acid, prosecco	
SOUTHERN ENDEMIC BIRD	450
Plantation original dark, tamarind syrup , pineapple juice, lime juice, lugano amaro	
COCO RO-SE'	450
Mancino secco, coconut water, lemon juice, rose syrup, top sparkling water	
TICKET TO TOWN	450
Mancino bianco, lucano amaro, madame roselle, aromtic bitters	
VENETIAN CUP	450
Select aperitivo, lemonade, green olive, orange peel	

BEER

Singha	180
Chang	180
Chalawan Pale ale	295
Chatri IPA	295
Heineken	190
Heineken (Non Alcoholic)	190
Corona	295
Asahi	190

APERITIF

Select Apertivo	295
Amaro Montenegro	315
Pampelle Ruby	355
Manchino Rosso Amaranto	355

SPIRIT

Cenote Blanco Tequila	475
Cenote Anejo Tequila	715
Langley's London Dry Gin	395
Widges London Dry Gin	490
Hendrick's Gin	645
G'Vine June Pear Gin	625
Nusacana Tropical Island White Rum	335
Nusacana Spiced Rum	335
Dictador 12 YO Solera System Rum	495
Stolichnaya premium Vodka	355
Stolichnaya Elit Vodka	605
Tried and True Wheat Vodka	605
Ciroc Vodka	490
Greygoose Vodka	490

LIQUEUR & LIMONCELLO

Caffe Borghetti coffee	295
Bailey's	305
Frangelico	295
Pallini Limoncello	295



0% PROOF

HOMEMADE ITALIAN SPRITZ

Strawberry, peach, citric acid, rosemary, soda water

250

0 % PROOF SANGRIA

Red wine 0 % proof, grape juice, orange, mixed berries, cinnamon

250

MANGO & PASSION FRUIT AGUA FRESCA

Mango syrup, fresh passion fruit, fresh mint, fresh lime

250

NON-ALCOHOLIC DRINKS

JUICES

Apple, watermelon, pineapple, orange, mango, fresh coconut

195

SOFT DRINKS

Sprite, tonic, ginger ale, soda water
coca-cola, coca-cola light, coca-cola zero

145

ARTESIAN SOFT DRINKS (FEVER TREE)

Indian tonic, mediterranean tonic, elderflower tonic

250

BEANS & LEAVES

ILLY COFFEE

Espresso single shot
Espresso double shot

165
195

HOT

Cappuccino – Latte – Lungo

165

ICED

Cappuccino – Latte – Lungo

195

RONNEFELDT TEA

English Breakfast Ceylon Summer
Darjeeling Earl Grey Autumn
Green Leaf Darjeeling
Fruity Chamomile
Refreshing Mint
Rooibos Cream Orange

185

WATER

ACQUA PANNA

250ml | 750ml

135 | 290

SAN PELLEGRINO

250ml | 750ml

135 | 290